

Chocolate Halva Babka

Prep Time: 30 minutes +
Wait Time: 1½ hours

Cook Time: 45 minutes

Makes: 2 babkas

 Nut-Free Optional



I recommend gathering all the ingredients and kitchen equipment you need, washing your veggies, etc. before starting to cook!

Ingredients

Dough:

- 1 cup unsweetened plain oat milk*
- 1 tbsp active dry yeast
- 2 tbsp maple syrup
- 3 cups light spelt flour (or unbleached all-purpose flour)
- ¼ cup melted coconut oil
- 1 tsp sea salt
- 1 tbsp oil (to coat the dough)

Filling:

- ½ cup tahini
- ½ cup maple syrup
- ⅓ cup cocoa powder
- 3 tbsp water
- ½ cup chopped pecans* (optional)
- 2 tbsp oat milk, to brush

Syrup:

- 3 tbsp water
- 3 tbsp cane sugar

Equipment List

- Small pot
- Large mixing bowl
- Kitchen cloth
- Medium mixing bowl
- Whisk
- Rolling pin
- Spatula
- Pastry brush
- 2 x 8" or 9" pans
- Measuring cups & spoons

Recipe Notes:

- You can use other kinds of plant milk as well – make sure it is plain and unsweetened.
- For a nut-free option, omit the pecans.
- If you are not serving both babkas, I recommend freezing one!



Instructions

Dough:

In a small pot warm up the oat milk on low-medium heat.

Transfer to a large mixing bowl and add yeast and maple. Mix together.

Set aside for 10 minutes.

After 10 minutes, add flour, coconut oil, and salt.

Mix with a wooden spoon, until a dough begins to form, then knead into a soft ball of dough.

Spread 1 tbsp of oil around the dough.

Cover with a cloth and set aside to rise for 1-1½ hours – the dough should double in size.

Filling:

In a medium bowl, place tahini, maple syrup, cocoa powder, and water.

Whisk well together into a creamy texture, then place in the fridge for 1 hour.

Assembling:

Once the dough has risen, preheat the oven to 350°F.

Divide the dough into 2 equal parts.

On a lightly floured surface, roll each part into a thin rectangle (about ½ cm thick).

Spread half of the filling evenly on one dough rectangle.

Top with chopped pecans.

Starting at the wider side, tightly roll up the dough into a log shape.

Repeat with the second half of the dough and the remaining of the filling.

With the seam side facing down, using a sharp knife, cut each log in half lengthwise, so you get two long strips of dough with the filling revealed.

Braid the strips into 2 braids, and place in 2 greased pans.

Lightly brush the babkas with oat milk.

Set aside for a few minutes.

Bake at 350°F for 40-45 minutes, until golden brown.

20 minutes in, rotate the pans in the oven.

Insert a sharp knife to the centre of the babkas, to make sure they are fully cooked – once the knife comes out dry, with just a few moist crumbs clinging to it, remove from the oven.



Syrup:

In a small pot, bring 3 tbsp water and 3 tbsp sugar to a boil.

Whisk well to fully dissolve the sugar.

Continue to boil for 3 more minutes.

Once the babkas come out of the oven, brush them generously with the hot syrup.

Set aside for 15 minutes before serving.